BOIL-OVER PREVENTION
IN HENNY PENNY EIGHT HEAD COOKERS

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE COOKPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE AND/OR PROPERTY DAMAGE.

- THE SHORTENING MAY BE STIRRED **ONLY** DURING THE MORNING START UP PROCEDURE. **DO NOT STIR THE SHORTENING AT ANY OTHER TIME.**
- FILTER THE SHORTENING AT LEAST EVERY SIX ROUNDS IN GAS UNITS AND TWICE A DAY IN ELECTRIC UNITS.
- FILTER ONLY WHEN "COOL" IS DISPLAYED.
- BRUSH **ALL** CRACKLINGS FROM COOKPOT SURFACES AND THE COLD ZONE DURING THE FILTERING PROCESS.
- MAKE SURE THE COOKER IS LEVEL.
- BE CERTAIN THE SHORTENING IS NEVER ABOVE THE UPPER COOKPOT "FILL" LINE.
- BE CERTAIN THAT THE GAS CONTROL VALVE AND BURNERS ARE PROPERLY ADJUSTED. (GAS UNITS ONLY)

FOR ADDITIONAL INFORMATION ON THESE INSTRUCTIONS REFER TO THE HENNY PENNY SERVICE MANUAL AND THE KFC CONFIDENTIAL OPERATIONS MANUAL **("COM").**

FOR ASSISTANCE CALL THE HENNY PENNY SERVICE DEPARTMENT AT 1-800-417-8405.